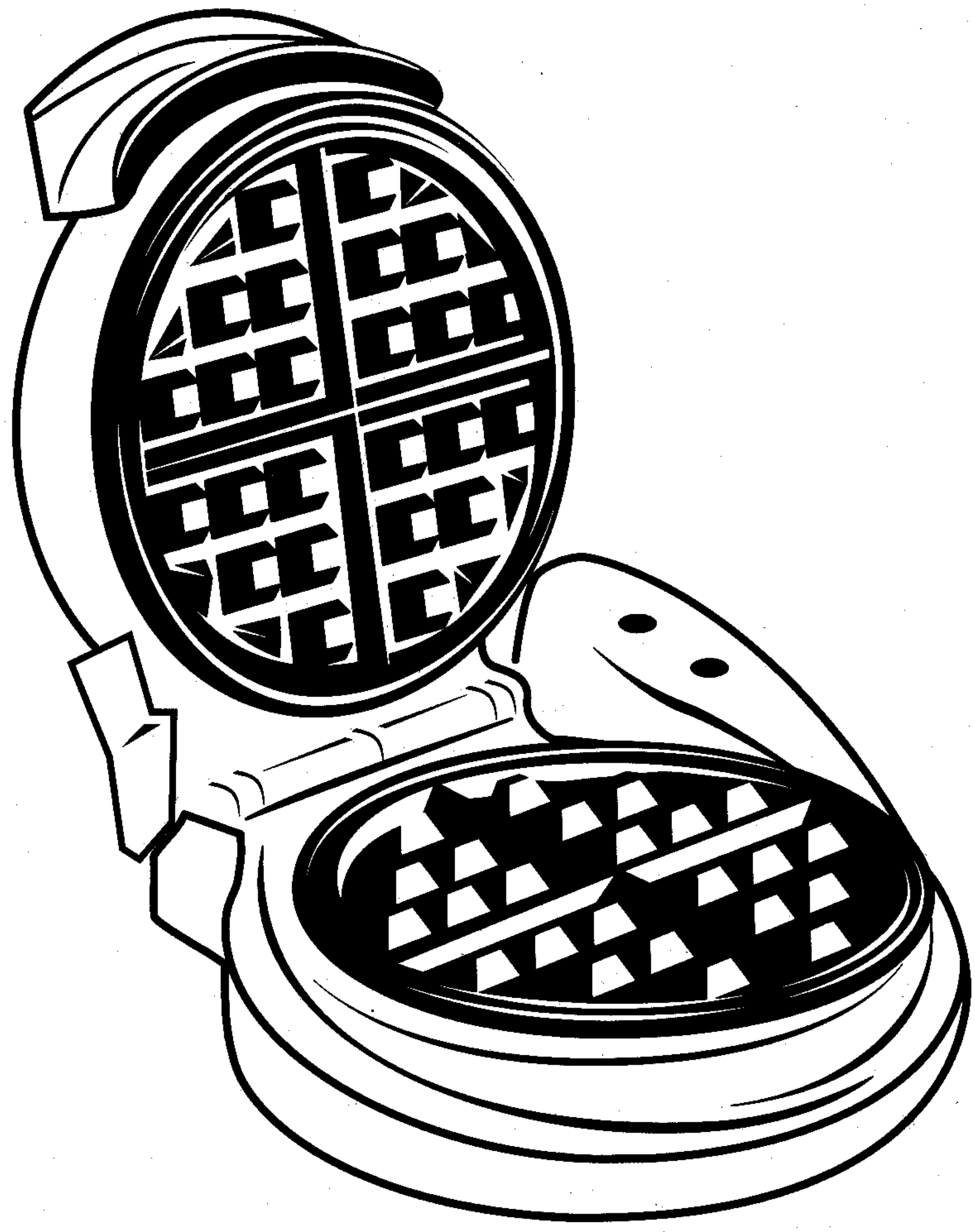
Oster® AND Oster®

DESIGNER COLLECTION

WAFFLE MAKER INSTRUCTIONS AND RECIPES

MODEL #3878
MODEL #3865



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles.
- To protect against risk of electrical shock, do not immerse cord, plug, or heating unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electrical shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, in a heated oven, or in a microwave oven.
- Do not use appliance for other than intended use.
- When using this appliance, provide adequate air space above and on all sides for air circulation. On surfaces where heat may cause a problem, an insulated hot pad is recommended.
- Do not Leave unit unattended during use.

SAVE THESE INSTRUCTIONS

SPECIAL INSTRUCTIONS

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

Introduction

Congratulations. You are now the owner of an Oster waffle maker.

Your new appliance will make crispy, hot, golden waffles in just minutes for a quick meal anytime of the day.

Prepare waffles for breakfast or brunch and pile them high with fresh fruits, whipped cream, or just plain butter and warmed syrup.

Even desserts are more exciting with piping hot Brownie Waffles topped with ice cream, sauce toppings, chopped nuts, and whipped cream.

Your Oster waffle maker is thermostatically controlled to help you prepare waffles to perfection. Your unit is portable so you can make waffles in your kitchen or right at the table. The non-stick grids make clean-up easy, and the waffle maker stands on end for convenient storage. We know that you will love your new Oster waffle maker. It's a great addition to any kitchen.

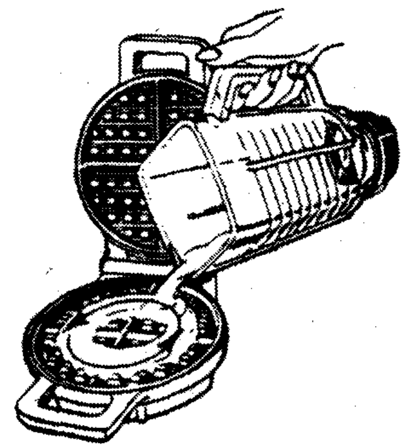
How To Use Your Oster® Waffle Maker

PREPARING YOUR WAFFLE MAKER FOR USE

1. Open unit by lifting the upper handle.
2. Before using for the first time, clean cooking plates with cloth or sponge, dampened with hot, soapy water. DO NOT IMMERSE UNIT IN WATER. Rinse with dampened cloth or sponge and wipe dry.
3. When using for the first time, "season" the grids by rubbing lightly with cooking oil. Should sticking occur in later usage,reseason your unit.

Preparing Waffles

1. Close unit and plug into outlet. Use only voltage specified on bottom of unit. The On light (Red) and the Ready light (Green) will come on. **CAUTION:** Touch unit only by handles during use or directly after use. Take care not to touch hot surfaces.
2. The unit is ready for use when the Ready light goes out. The unit is ready for use after approximately 5 minutes on the lowest setting and 7 minutes in the highest setting.



3. Open unit, pour approximately 3/4 cup waffle batter onto grids. For best results, pour batter in a circle around outer edge of waffle maker (see illustration). Close cover. It is very typical to have a small amount of batter run over grid and down unit, which is why we have desisigened a drip tray for this waffle maker. However, if an excessive amount of batter runs over, use less batter.
4. Cover will rise slightly as waffles begin'to bake. Do not open cover while steam is escaping. Most waffle recipes bake in approximately 5 minutes on the low setting, 4 l/2 minutes on the medium setting and 4 minutes on the high setting. Waffles are generally done when steam no longer escapes from sides and front of unit.
5. When waffles are done, remove with a fork or wooden tongs. **NOTE:** The Ready light may cycle on and off during cooking. This indicates the thermostat is maintaining the unit at the proper cooking temperature.
6. Close Cover and wait for Signal/On light to go out before preparing another batch of waffles.

Care And Cleaning

1. Unplug and allow unit to cool before cleaning.
2. Clean waffle grids with cloth or sponge dampened with hot, soapy water. DO NOT IMMERSE UNIT IN WATER. Rinse with dampened cloth or sponge and wipe dry.
3. To remove cooked-on foods, use a nylon scrub pad or non-abrasive cleanser. A steel wool pad or abrasive cleansers will damage the non-stick surface.
4. Store in closed position. Unit stands on end for convenient storage. Use cord wrap on the bottom of the unit for cord storage.
5. Any servicing required should be performed only by an authorized service facility.
6. This appliance is for household use only.

Hints For Tasty Waffles

1. Do not over-mix waffle batter. Beating egg whites separately and folding them into the batter will create a lighter, crispier waffle.
2. Completely bake waffles before removing from the unit.
3. Don't open the waffle maker while steam is escaping from sides and front of the unit.
4. Why not freeze prepared waffles for those busy days ahead? Just bake the waffles as directed. Cool on a wire and wrap in moisture-proof paper or plastic. Quickly reheat in your toaster oven, broiler, or microwave oven.

Waffle Making

Prepare your own waffles from scratch with any of the Oster recipes listed on the following pages, or use any of your own family favorites. For those busy days, why not have a prepared mix handy for a meal in a matter of minutes?

Creative Waffles

Let your imagination be your guide to many exciting and tasty meals with your Oster waffle maker. Here are just a few suggestions:

Breakfast and Brunch

Top crispy waffles with:

Butter, Syrup, Honey, Molasses, Apple Butter, Pie Filling,Whipped Cream, Yogurt, Fruit Preserves, Fresh Fruit

Dessert

Serve dessert waffles hot or cold. Prepare a richer batter such as Belgian-Style Waffles or Chocolate Brownie Waffles. Top with your favorite sweet 'n tasty ingredients which might include:

Sweetened Fresh Berries, Ice Cream, Powdered Sugar,Chopped Nuts, Sundae Sauces, Fruit Yogurt

Blender Cornmeal Waffles

Enjoy a crisp waffle that's prepared in seconds.

1 egg (or equivalent)
3/4 cup (200mL) milk*
*** low-fat or skimmed milk may be used**
l/4 teaspoon (1mL) salt
1 cup (250mL) all-purpose flour
2 tablespoons (30mL) cornmeal
2 teaspoons (10mL) baking powder
2 teaspoons (10mL) sugar
l/4 cup (50mL) vegetable oil

Preheat waffle maker. Put all ingredients into Osterizer blender container. Cover and process at a MED-HI speed until dry ingredients are moistened. Do not over-blend. Pour 3/4 cup (200mL) batter over grids. Close waffle maker. Bake until steam no longer escapes, about 3-5 minutes. Repeat. Serve while hot with warmed syrup.

Yield: 3 waffles

Extra-Special Whole Wheat Waffles

Feed the gang with these at Sunday brunch.

1 cup (250mL) milk*
1 cup (250mL) water
l/4 cup (50mL) butter or margarine
l/4 cup (50mL) honey
2/3 cups (650mL) whole wheat flour
*** low-fat or skimmed milk may be used**
3 eggs (or equivalent)
1 package (l/4 ounce or 7g) active dry yeast
l/2 teaspoons (7mL) salt

Heat milk, water, butter and honey at 120 ˚F (48 “C). In large mixing bowl, combine flour, egg, yeast, salt, and warmed milk mixture. Mix at low to moisten, then medium-high for 1 minute. Cover and refrigerate several hours or overnight, stirring occasionally. Preheat waffle maker. Pour 3/4 cup (200mL) over grids. Close waffle maker, bake until steam no longer escapes, about 3-5 minutes. Repeat. Serve while hot with your favorite topping.

Yield: 7 waffles

Light 'N Crisp Waffles

2 egg yolks
2 cups (500mL) milk
2 cups (500mL) all-purpose flour
1 tablespoon (15mL) baking powder
l/2 teaspoon (2mL) salt
l/3 cup (75mL) oil
2 egg whites, stiffly beaten

Preheat waffle maker. Put all ingredients except egg whites in a large mixer bowl. Beat on low until moistened. Increase to medium, mix until smooth. By hand, gently fold in beaten egg whites. Pour 3/4 cup (200mL) batter over grids. Close waffle maker, bake until steam no longer escapes, about 3-5 minutes. Repeat. Serve hot with your favorite topping.

Yield: 5 waffles

VARIATIONS

Pecan or Macadamia Nut Waffles:

Sprinkle 1 tablespoon (15mL) finely chopped pecans or macadamia nuts over preheated waffle grids Pour 3/4 cup (125mL) batter over nuts and close waffle maker. Bake as directed.

Bacon Waffles:

Cook bacon strips. Pour 3/4 cup (200mL) batter over waffle grids. Cut 1 strip bacon in half, lay over batter and close waffle maker. Bake as directed.

Cheese Waffles:

Fold in 1 1/2cups (375mL) shredded cheddar cheese into batter. Bake as directed. Serve with syrup or your favorite creamed entree.

Blueberry Waffles:

Fold 2 cups (500mL) fresh blueberries into batter. Pour 3/4 cup (200mL) batter over grids. Bake until golden.

Chocolate Chip Waffles:

Fold 1 cup (250mL) chocolate chips into batter. Bake as directed.

Aloha Dessert Waffles

A pretty dessert that is guaranteed to please your guests.

8 prepared Macadamia Nut Waffles (above)
1 cup (250mL) sugar
3 tablespoons (45mL) cornstarch
1 can (8 ounces or 277g) crushed pineapple, drained reserving juice
cold water
1 can (6 ounces or 170g) frozen orange juice concentrate, thawed
l/2 cup (125mL) flaked coconut
l/3 cup (75mL) chopped maraschino cherries
l/4 cup (50mL) 150-proof rum
vanilla ice cream

In a large saute pan, combine sugar and cornstarch. Measure pineapple juice and enough cold water to equal 1 l/4 cups (300mL). Combine water mixture, orange juice, and sugar mixture. Cook over medium heat until thickened, stirring constantly. Add coconut, cherries, and pineapple. Heat through. Keep warm on low heat. Slowly pour rum over top of mixture. Carefully ignite. Place a scoop of vanillaice cream over each waffle. When flame dies, spoon sauce over ice cream. Serve immediately.

yield: 5 servings

Chocolate Brownie Waffles

Here's a no-fuss dessert idea!

I/4 cup (50mL) shortening or oil
2/3 cup (150mL) sugar
2 squares (1 ounce or 28g each) baking chocolate, melted
3 egg yolks
II/2 cups (375mL) flour
1 tablespoon (15mL) baking powder
1 teaspoon (1ml) salt
11/4 cups (300mL) milk
I/2 teaspoon (2mL) vanilla
I/2 cup (125mL) chopped nuts
3 egg whites, stiffly beaten

Preheat waffle maker. In a large mixer bowl, cream shortening and sugar at medium-low until fluffy. Add chocolate and egg yolks. Beat well. Add milk alternately with combined dry ingredients. Mix well. Add vanilla and nuts. By hand, gently fold in beaten egg white. Pour 3/4 cup (200mL) batter over grids. Close waffle maker, bake until steam no longer escapes, about 3-5 minutes. Waffle will crisp as it cools. Repeat. Serve hot or cold with vanilla ice cream, chocolate syrup, and chopped walnuts or pecans.

yield: 6 waffles

Belgian Cookies

This recipe gives best results in the Belgian waffle maker.

1 cup (250mL) butter or margarine
1 cup (250mL) sugar
1 tablespoon (15mL) vanilla
I/2 teaspoon (2mL) salt
2 eggs (or equivalent)
21/4 cups (550mL) flour

Preheat waffle maker. Put butter and sugar in large mixing bowl. Cream together on medium low. Add vanilla and salt. Increase speed to medium. Add eggs (or equivalent). Mix until smooth. Decrease speed to low, add flour. Mix well. Divide 3/4 cup batter into four portions and drop on each corner of the grids. Close waffle maker. Bake until steam no longer escapes, about 3-5 minutes. Carefully remove from waffle maker with non-metal turner to wire rack. Allow waffles to cool. Serve plain or with your favorite fruit filling and whipped cream.

Yield: 3 waffles

Rich Belgian-Style Waffles

Serve a special waffle for brunch or dessert.

1 egg yolk
1 cup (250mL) sour cream
I/2 cup (125mL) milk
3 tablespoons (45mL) butter, melted
1 cup (250mL) flour
2 teaspoons (10mL) sugar
1 teaspoon (5mL) baking powder
I/2 teaspoon (2mL) salt
I/4 teaspoon (ImL) baking soda
1 egg white, stiffly beaten

Preheat waffle maker. Put all ingredients except egg white in a large mixer bowl. Beat on low until moistened. Increase to medium, mix until smooth. By hand, gently fold in beaten egg white. Pour a rounded 3/4 cup (200mL) of batter over grids. Close waffle maker, bake until steam no longer escapes, about 3-5 minutes. Repeat. Serve hot with warmed syrup or Strawberries Romanoff.

yield: 3 waffles

BLUEBERRY SAUCE .

A real treat when fresh berries are in season, use frozen berries during the rest of the year.

I/4 cup (50mL) butter or margarine
1 cup (250mL) sugar
I/4 teaspoon (1mL) nutmeg
2 cups (500mL) blueberries
2 tablespoons (30mL) lemon juice
1 tablespoon (15mL) cornstarch

In a 2-quart (2 liter) saucepan, place butter, sugar, nutmeg, and blueberries. Cook over low heat about 5 minutes. Combine lemon juice and cornstarch. Stir into blueberry mixture. Continue to cook and stir until thickened. Serve warm over waffles or pancakes.

Yield: 21/2 cups (625mL)

HONEY BUTTER

1/2 cup (125mL) butter or margarine, softened
2 tablespoons (30mL) honey
1/2 teaspoon (2mL) ground cinnamon

Mix together all ingredients until smooth.

Yield: I/2 cups (125mL)

STRAWBERRIES ROMANOFF

This is an elegant topping for a special brunch or dessert waffle.

1 cup (250mL) whipping cream
1/4 cup (50mL) powdered sugar
1 16-ounce (454g) carton frozen strawberries, defrosted and well drained

Beat cream until thickened. Add sugar and continue to beat until stiff. Fold in strawberries

Yield: 2 I/2 cups (625m L)

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Sunbeam Household Products warrants that, to the original purchaser for the period specified below, this product shall be free from mechanical and electrical defects in material and workmanship.

Warranty period:
Oster® products - 1 year from date of retail purchase.
Oster® Designer products - 2 years from date of retail purchase.

What Sunbeam will Do & How to Get Service

If your product is covered during the warranty period, we will repair or replace your new product (at our option) without cost to you, which will be your exclusive remedy under this warranty. Simply send your product postage prepaid and insured, with proof of purchase and a short description of the problem directly to our factory service center at the following address:

SUNBEAM-OSTER HOUSEHOLD PRODUCTS
APPLIANCE SERVICE STATION
117 Central Industrial Row
Purvis, MS 39475

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